



CHRISTMAS MENU

FOR PRE-ORDERING GROUP BOOKINGS

(please choose two options for each course)

Appetisers

Heritage Beetroot mosaic (v)

Served with goat's cheese, salad leaf garnish, lemon oil & balsamic oil

Traditional prawn cocktail

served in a marie-rose sauce, brunoise of tomato, cucumber, spring onion, lemon oil, balsamic vinegar, chiffonade and cups of little gem lettuce, paprika, crispy croutons and a wedge of lemon

Homemade pork & chicken terrine

wrapped in smoked streaky bacon, fresh salad garnish, chutney, garlic mayonnaise, croutons, lemon oil & balsamic vinegar

Mushroom medley (v)

cooked in a white wine cream, butter & herbs served on a bed of crispy toast and a grilled cheese topping

Main Courses

Traditional roast turkey breast

stuffed with a sausage meat, apricot and cranberry stuffing, fresh herbs and lemon zest served with "pigs in blankets", sage & onion stuffing ball, cranberry sauce and rich gravy

Dijon mustard and herb crusted pork loin

Served with stuffing balls, apple sauce, rich gravy & colcannon potatoes

Traditional grilled medium rib-eye steak

Served with mushrooms, tomatoes, chucky chips & peas in a homemade peppercorn sauce

Fresh hake fillet

Served in a mustard & herb crumb crust with a white wine, caper, shallot & tarragon sauce

Mushroom, brie & cranberry wellington (v)

Served with vegetarian gravy

All main courses served with Roasted Vegetables and Potatoes

Desserts

Traditional Christmas Pudding with Homemade Brandy sauce (g/f)

Salted caramel & ricotta cheesecake (g/f)

Chantilly caramel shortbread chocolate stack

Caramelised biscuit & apple tart

***One Course £15; Two courses £22.50; Three courses £30
(All meals served with Christmas crackers & table decorations)***



FOOD ALLERGIES, INTOLERANCES & GLUTEN FREE OPTIONS
Please speak to our staff about the ingredients in your meal when making
your order.
Thank you

***Have a Merry Christmas
& a Happy and Healthy New Year***